

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS								
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION	FOLLOW UP
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE			
1	*(10)	Pools and Spas There was no written fecal accident response procedure for the pools and spas.					Awaiting standardized written procedure for the fleet	
2	*(10)	There was no Shepherd's hook or approved flotation device at the aft, main, or slide pools.					Awaiting receipt of product	
3	*(10)	The sand filters in the spas were not examined monthly and a core sample was not inspected monthly.					Procedure for monthly inspection be established and all involved personnel trained	
4	*(10)	Bromine residuals were tested every two hours in the spas.					Procedure for hourly testing established and all involved personnel trained	
5	*(10)	The spa warning signs were complete except they did not warn against the use by particularly susceptible people such as those who are immuno compromised.					Awaiting receipt of product	
6	*(10)	Ensure that the residual halogen is increased to at least 10 PPM in all the spas and circulated for at least one hour at the end of each day.					Residual halogen daily shocking/cleaning procedure will be introduced as instructed	
7	*(40)	Integrated Pest Management – IPM There was no written IPM plan, no periodic monitoring inspections and no pest sighting logs for operational areas of the ship or training for crewmembers completing the logs.					Awaiting standardized written procedure for the fleet	
8	*(06)	Portable Water There was no records of microbiological reports from the ports where the ship bunkered water.					Awaiting standardized written procedure for the fleet	
9	*(08)	Although the calibration of the chlorine analyzer was made at the beginning of bunkering and production of portable water, no record was made.					Records kept as instructed	
10	*(08)	The portable water tank maintenance record notes cleaning, but not disinfecting of tanks.					Records kept as instructed	
11	*(06)	Although the calibration of the bridge chlorine analyzer was checked daily there was no record on the chart or log.					Records will be kept as instructed	
12	*(06)	A minimum of 4 samples of portable water per month were not collected and analyzed for the presence of E. Coli bacteria.					Awaiting standardized written procedure for the fleet	
13	*(06)	The chlorine analyzer/recorder charts had a 0-2ppm range at the bridge.					New specification of charts to be ordered and utilized	
14	*(08)	Although the reduced pressure assembly backflow preventers were tested, the record did not include the pressure differences on both sides of the valves.					Records kept as instructed	
15	*(41)	Air Systems There was no inspection, maintenance or cleaning plan for the heating ventilation and air conditioning fan units.					Awaiting standardized written procedure for the fleet	

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16	*(41)	Access to inspect and clean the several smaller fan unit condensation collection pans was too difficult.					Modification of units required	
17	*(38)	<u>Bars – General</u> Soda guns and carbonated cabinets which are no longer used should be disassembled and removed from front bars and pantries.					F & B Mgr to obtain approval for removal of units	
18	21	Power cords to credit machines were bundled or draping bar counters making cleaning difficult					Cables will be shortened/tied	
19	*(33)	Cables from recently removed frozen drink machines were draped on the deck. Remove the cables completely if they will not be used again.					Cables will be removed wherever possible	
20	21	Power cords from the Island Oasis mixers were draped across or bundled on counters to reach distant power outlets. Install an outlet at the machines.					Cable hooks installed	
21	*(22)	<u>Destiny Bar</u> Move the data plate from the back panel of the conveyor dish wash machine to the front side where it can be seen.					Data plate to be moved	
22	*(33)	<u>Down Beat Bar</u> The perforated deck head panels were soiled with dust as was the upper rim of the decorative horn.					Area cleaned	
23	*(02)	<u>Medical</u> The standardized gastrointestinal illness log did not list all crew and passengers who were dispensed anti diarrhea medication by the hospital staff.					Awaiting standardized written procedure for the fleet	
24	19	<u>Lido Pastry Station</u> The sides of the display were not properly shielded.					Modification required	
25	22	<u>Dishwashing – General</u> The pressure gauges were reading above 30 psi for the following dish wash and glass wash machines; main galley, Grew Galley and the Lido					Pressures reduced to correct operating levels	
26/ 27	21/27	<u>Main Galley – Cold Pantry</u> The non-food contact surfaces underneath the collar of the floor mixer was soiled and corroded.					Collars cleaned. Weekly cleaning procedure in place	
28	21	<u>Main Galley – Pastry</u> The walk-in refrigerator door was in disrepair.					Catches/hinges adjusted	
29/ 30	21/38	The area underneath the belt on the sheeter was very dusty. If this place of equipment is not going to be used it should be removed from the area.					Area cleaned. Unit put into regular use	
31/ 32	21/27	<u>Happy Valley Food</u> The covered base profile was pulling away from the stationary fryer and there was food debris between this profile and the unit.					To be added to stainless steel repair list	
33/	21/27	<u>Food Service General</u>						

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34		The interior spaces of the Vitivity juice machines were difficult to clean and it was soiled with juice residuals.					Cleaned as much as possible	
35	22	<u>Lido – Crew Galley Pot Wash</u> The hot water sanitizing thermometers registered 10 degrees less than the actual tested temperature.					Gauges changed	
36	22	<u>Main Galley Glass Wash</u> The mounted temperature gauges were not functioning properly.					Gauges changed	
37	41*	<u>Child Activity Center</u> A child size toilet seat cover was not provided in the rest room.					Modification required	
39	41*	A written guidance was needed on the symptoms of common childhood infectious illnesses.					Awaiting standardized written procedure for the fleet	
40	27	<u>Main Galley – Lido</u> Ice machines had slime mold build up in the upper ice/water compartments.					Technical spaces of machines cleaned	